hc9625 Ceramic Hob

Manual for Installation, Use and Maintenance

Customer Care Department • The CDA Group Ltd. • Harby Road • Langar • Nottinghamshire • NG13 9HY
T : 01949 862 012 **F :** 01949 862 003 **E :** service@cda.eu **W :** www.cda.eu

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance or use in a commercial environment.

This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity, or who lack experience or knowledge about it, unless they have had supervision or instructions on how to use the appliance by someone who is responsible for their safety.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Appliance information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
Serial Number	

CE Declarations of Conformity:

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) 2006/95/EC and Electromagnetic interference compatibility (EMC) 2004/108/EC. Parts intended to come into contact with food conform to 89/109/EC.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must be taken to a special local authority waste collection centre or to a dealer providing appliance recycling services.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health. It also enables the constituent materials to be recovered, saving both energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

User Information

Please note:

- Ceramic hobs become hot and remain hot during and immediately after use. Do not touch the hob until it has been allowed to cool.
- Keep children away from the appliance when in use.
- Never put cooking foil or plastic materials on the ceramic surface when the hob is hot. These materials could melt and cause damage to the hob.
- Never use the hob top for storage.
- Pan handles should never stand out beyond the edge of the worktop. This will help ensure children cannot reach them.
- Do not use pans with rough bases (e.g. cast iron) as these may scratch the hob surface.
- Do not switch on the zones without cookware in place.
- Do not lean over the hob when it is in use.
- Follow the cleaning instructions carefully.
- Ensure the base of the saucepan is clean and dry before placing it on the hob to prevent damage to the surface of the hob.
- After use, please ensure that the control knobs are in the ‘Off” position.
- This hob (Class 3) has been designed for use only as a cooking appliance. Any other use (e.g. heating rooms) should be considered incorrect and therefore dangerous.
- The appliance is not intended to be operated by any means of an external timer or separate remote-control system.

Important

- Do not use the hob if the glass surface is cracked or damaged, to prevent risk of electric shock. Disconnect it from the power supply.

Using Your Hob

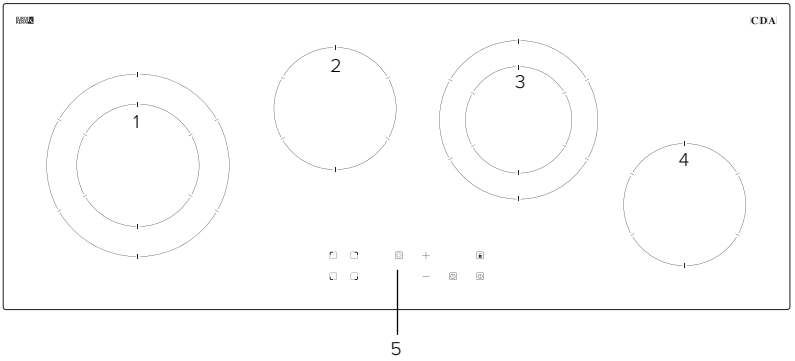

Fig. 1

Zones:

1. Front left: 1/2.2kW - 140/210mm dual
2. Centre left: 1.2kW - 140mm
3. Centre right: 0.7/1.7kW - 120/180mm dual
4. Front right: 1.2kW - 140mm
5. Touch control panel

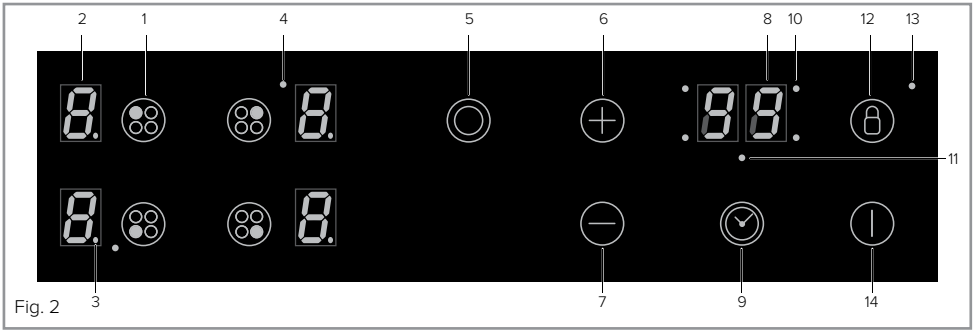

Fig. 2

Touch control

1. Zone indicator key
2. Zone display
3. Zone indicator
4. Dual zone indicator
5. Dual zone key
6. Increase key
7. Decrease key
8. Timer display
9. Timer key
10. Timer zone indicator
11. Minute minder indicator
12. Childlock key
13. Childlock indicator
14. Power key

How to Use the Hob

The ceramic surface of the hob allows fast transmission of heat vertically from the heating elements under the glass to the pans on the hob top.
The heat does not spread horizontally, so the hob top remains relatively cool only a few centimetres from the zone in use.

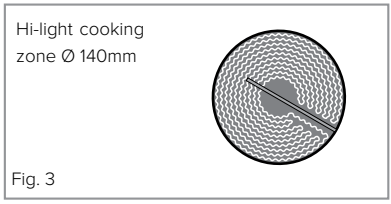

Fig. 3

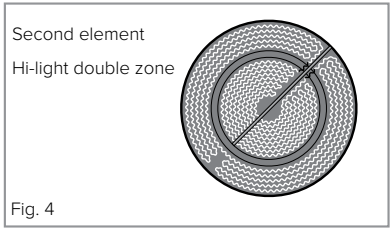

Fig. 4

Please note:
The heating elements are equipped with a temperature limiter that will switch the element off to prevent damage to the hob.
The temperature limiter may also operate when incorrect pans are used or pans are poorly positioned. This will affect cooking performance.
The temperature limiter can be seen in the zone as the straight line out from the centre of the element. This is not a fault with the hob.

To switch the hob on:
Touch and hold ⏻ until the zone displays show “0”.
Please note:
If a zone is not selected or the timer set within approximately 10 seconds, the hob will automatically switch off.

To switch on a zone:

Once the hob is switched on, touch ⊛ for the zone required. The zone indicator will switch on to confirm the zone is active.

EITHER: Touch and hold ⊕ to select the power level from 1 (minimum) to 9 (maximum). The power level selected will show on the zone display.

OR: Touch and hold ⊖ to select the power level from 9 to 1. The zone will remain active for approximately ten seconds to allow for adjustment.

To adjust the power level once set:

Touch ⊛ for the zone required. The zone indicator will switch on to confirm the zone is active.

Touch and hold ⊕ or ⊖ until the required power level shows on the zone display.

To use the dual zone:

The dual zones are formed from two separate coils.

Touch ◎ at any time to switch the dual zone on or off when the zone is switched on for either of the dual zones.

The dual zone indicator will switch on when the dual zone is on.

To switch off a zone:

Touch ⊛ for the zone required.

Touch and hold ⊖ until the zone display shows “0.”

The zone display will show “0” for 10 seconds, then H to indicate the residual heat.

To switch the hob off:

Touch and hold ⏻ at any time.

Zone Settings:

Power Level	Type of Cooking
0	Switched off
1/2	For melting (butter/chocolate) or keeping food warm
2/3	Keeping food hot or to heat small quantites of liquid
3/4	Heating large quantities of liguid (sauces etc.)
4/5	Slow boiling e.g. spaghetti, soups, stews, potatoes
6/7	Gentle frying
7/8	Browning meats, frying fish. omelettes
9	Fast frying steaks

Booster:

The hob is equipped with a booster function, which allows a zone to run at maximum power for a preset period of time before returning to the required power level. These times are shown in the table.

Cooking Zone Power Level	1	2	3	4	5	6	7	8	9
Fast Heating Time	1 min.	3 min.	5 min.	6min. 30sec.	8 min. 30sec.	2 min. 30 sec.	3 min. 30 sec.	4 min. 30 sec.	N/A

To set the booster:

Once the hob is switched on, touch ⊗ for the zone required. The zone indicator will switch on to confirm the zone is active.

Touch ⊖ so the zone display shows “9”.

Touch ⊕ so the zone display shows “A”.

Touch and hold ⊖ to set the required power level.

To adjust the power level when the booster is set:

Touch ⊗ for the zone required.

Touch and hold ⊖ or ⊕ until the required power level shows on the zone display.

To cancel the booster:

Touch ⊗ for the zone required.

Touch and hold ⊖ until the zone display shows “0”.

Then touch and hold ⊖ or ⊕ until the required power level shows on the zone display. “A” will no longer show on the zone display.

The Timer/ Minute Minder:

The timer allows you to preset the length of time any of the zones will be on, between a minimum of one minute and a maximum of 99 minutes. The timer can be used on each zone separately and can also be used as a minute minder, to countdown the time without using any of the zones.

To set the timer:

Switch on the zone and set the power level.

Whilst the dot is showing on the zone display, touch ⏲. The timer display will show “00” and the timer zone indicator will switch on to show which zone timer is being set.

To set the time from zero, touch and hold ⊕ until the required cooking time shows on the display.

To go straight to 30 minutes, touch ⊖.

Then touch either ⊕ or ⊖ to adjust the time further.

To change the timer once set:

Touch ⊗ for the required zone.

Touch ⏲. The remaining time for the active zone will show on the timer display.

Touch ⊕ or ⊖ to adjust the time.

To cancel the timer once set:

Touch ⏲ to activate the timer, then touch ⊖ to reduce the time required until the zone display shows “0”.

Please note:

If you cancel the timer, the zone will continue at the set power level until it is switched off as described above.

At the end of the set time:

The zone will switch off.

The timer display will flash “00” and the timer indicator will flash, then will switch off if no other timers have been set.

The zone display will show “H” to indicate the residual heat.

The hob will beep for approximately 2 minutes. To switch off the beep, touch any key.

If no other zones are in use, then the hob will switch off automatically.

To set the minute minder:

Touch ⏲. The timer display will show “00” and the minute minder indicator will switch on.

To set the time from zero, touch and hold ⊕ until the required time shows on the display.

To go straight to 30 minutes, touch ⊖.
Then touch either ⊕ or ⊖ to adjust the time further.
If the minute minder is set, the hob will switch off after ten seconds, and the minute minder will continue to run.

Please note:
The timer will start as soon as the time has been set.
If more than one zone timer is set, the timer display will show the countdown for the last timer set.
If more than one timer is set, touch ⏲ repeatedly to cycle through each of the timers set. The timer indicators will show which timer is being displayed.

Safety Features

The childlock:
The hob is equipped with a childlock to lock all the controls except for safety reasons. This can be used when the hob is off or during cooking.

To set the childlock:
Touch to switch the hob on.
Touch and hold 🔒 for approximately 2 seconds. The childlock indicator light will switch on.

To turn off the childlock:
Touch and hold 🔒 for approximately 2 seconds. The childlock indicator light will switch off.

Please note:
If the hob has been turned off whilst the childlock is on, touch ⏻ then touch and hold 🔒 for approximately two seconds to switch off the childlock.

Residual Heat Indicators:
The hob is equipped with residual heat indicators to warn when any of the zones are still hot to the touch after cooking.
An “H” will show in the relevant zone display after cooking until the zone is at a safe temperature to touch.

Please note:
You should avoid touching the zones when the hob is in use, or when an “H” is showing on the zone display.
In the event of a power cut, the residual heat indicators will not illuminate after the power supply is restored so extra care must be taken.

Temperature Limiter:
The hob is equipped with a temperature limiting sensor that adjusts the power output of the hob if the bottom of the cookware becomes too hot, preventing damage to the cookware and to the hob itself.

Auto-stop Protection:

The hob is equipped with a sensor that will switch off the zone after a factory set period of time if no keys are touched once the zone is switched on.

Power Level of Cooking Zones	Operation Time Limit
1	6 hours
2	6 hours
3	5 hours
4	5 hours
5	4 hours
6	90 minutes
7	90 minutes
8	90 minutes
9	90 minutes

Efficient Use of Your Hob

The hob is equipped with zones of different sizes, designed to accommodate most shapes and sizes of pan. For best results, only use pans with flat bottoms and choose appropriate zones depending on the sizes of the pans. The most efficient use of the hob is shown below, where the pans and zones are correctly chosen.

Use pan lids where possible to minimize the energy usage of your appliance.

Turn off each zone a few minutes before the end of cooking time. The residual heat in the zones will continue to cook the food for the remaining cooking time.

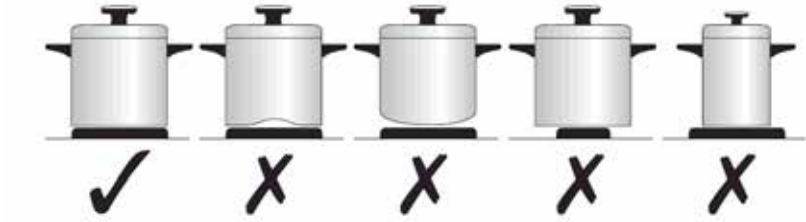

fig.2

Zone Size	Minimum Pan Size (cm)	Maximum Pan Size (cm)
140 mm	11	16
180 mm	15	20
120 / 180 mm dual	9 / 15	14 / 20
140 / 210 mm dual	11 / 18	16 / 23

It is very important that the pans used on the hob are made of a suitable material and have the correct type of base. The base should be flat and smooth, as any rough part on the pan base could scratch the ceramic hob top.

Choose pans which are between the sizes recommended in the table above, and with bases that are as non-reflective as possible, e.g. dull and dark.

Only pans recommended for use on ceramic hobs should be used.

Pans with aluminium bases may leave silver streaks or spots on the hob. Glassware and pans with rough circular machined bases should not be used

Care and Maintenance

Always disconnect the appliance from the power supply before undertaking any cleaning or maintenance.
You should use a non-abrasive cleaner to clean the hob top. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings.

Do not use steel wool, abrasive sponges or sharp utensils such as knives to clean the hob as these could damage the hob. The hob surface and the pans must be clean.

Carefully remove any food remains (especially those containing sugar), dirt etc. as soon as is possible after spillage - using a ceramic hob scraper if necessary whilst the zone is still hot.

Sugar/syrup mixtures could permanently pit the hob surface if left to burn on. Once they have cooled and hardened they become increasingly

difficult to remove.

All cleaner residues should be removed with a damp cloth.

Types of residues	Clean with	Cleaning advice
Light	Cleaning sponge and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, and then wipe off with a soft dry cloth.
Accumulated baked-on stains/ dirt, sugar spills or melted plastics	Cleaning sponge or glass scraper and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, using a ceramic scraper to remove any large marks or stains and then wipe off with a soft dry cloth.
Rings and hard water residues	White vinegar and soft cloth	Pour a small amount of warm white vinegar onto the stain, leave it to stand, and then wipe off with a soft dry cloth.

Important:

- Steam cleaners must not be used when cleaning this appliance.

Mains electrical voltage: **230 – 240Vac, 50 Hz**

Total rated electrical consumption: **6.3 kW**

If your hob is not working:

1. Check that the control knobs are switched on.
2. Check that the mains supply has not been switched off.
3. Check that the fuse in the consumer unit has not blown.

Mains Electricity Connection

Warning! This appliance must be earthed

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations.

This appliance is intended to be connected to fixed wiring and is not suitable for connection to a 13A plug or 13A supply.

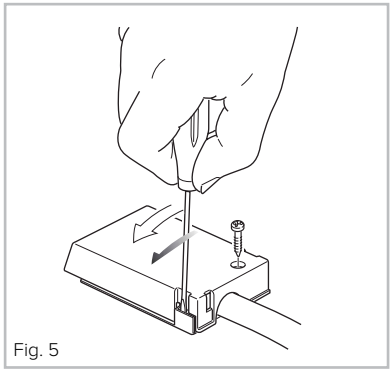

Fig. 5

This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance.

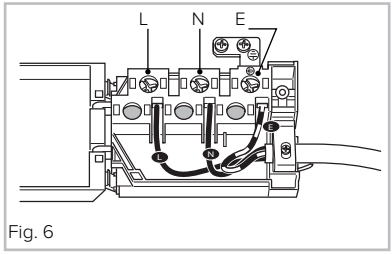

Fig. 6

Please note:

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 2.5 mm^2 HO5RR-F).
- This appliance is intended to be connected to the mains supply with a cable of cross section area 2.5 mm^2.

A larger cable may not fit the terminal connections.

- The marking of the current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet.
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual.

Fitting the Hob

Unpacking the hob:

Take care not to lose or mishandle any parts.

Fitting position of the hob:

This appliance must be installed a minimum of 50mm from any back wall and a minimum of 180mm away from any adjacent vertical surfaces, e.g. a tall cupboard end panel. This may be reduced to 100mm if the adjacent surface is resistant to fire (tiles or steel, for example). These dimensions are shown in Fig. 7.

If fitting a cooker hood above the hob:

If a cooker hood is to be installed above the hob, the height of the hood above the hob must be at least 600mm (650mm is recommended) (Fig. 8). If the instructions supplied with the hood dictate that the hood must be installed at a height greater than 600mm, then that height is the minimum required.

Wall furniture requirements:

The minimum height of any cabinet immediately above the hob is 900mm. The minimum height of any adjacent units (including light pelmets) is 400mm, unless they are manufactured from a material resistant to fire (steel, for example)

Notes:

- Do not position this appliance above a refrigeration unit. The heat generated may cause the refrigeration unit to fail.
- This appliance is designed to be installed into cabinet units capable of withstanding temperatures of 65°C or greater above ambient temperature.
- If there is no oven to be built in below the hob, an isolation shelf should be fitted to protect the user from high temperatures. If the hob is to be installed above a working drawer, then a partition should be fitted to protect the contents and user from the heat generated during use. This should be fitted 100mm below the hob.
- Never place perishable foods in the cupboard below the appliance.

How to Install the Hob

How to install the hob:

Overall dimensions of the hob: width 900mm depth 350mm

Worktop cut-out dimensions: width 880mm depth 335mm

1. Make the required hole in the worktop. Before doing this, you must check the instructions supplied with any cooker hood to ensure that you will have the required clearance. The cut-out (Fig. 7) shows a 60mm gap from the wall to the cut-out edge. This makes the distance from the hob, when fited, to the back wall 50mm. If a splashback/worktop upstand is to be fitted, take this into account when cutting the hole. The minimum distance that the hob should be positioned away from the rear wall or splashback is 50mm.

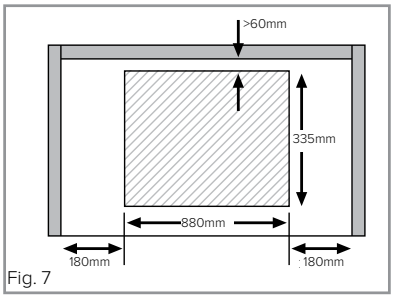

Fig. 7

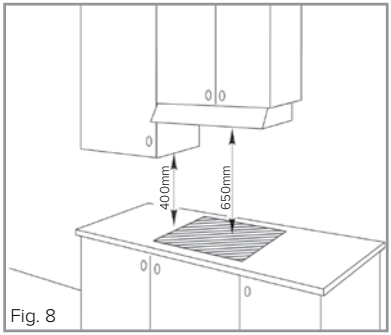

Fig. 8

2. Position the hob seal, as shown in Fig. 9, ensuring that the ends meet without overlapping. Do not use silicone type sealant.

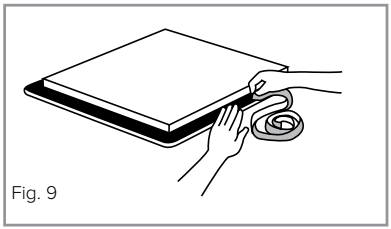
Fig. 9

3. Secure the hob to the worktop using the fixing brackets and screws supplied, as shown in (Fig. 10). Remove any excess sealant after tightening the brackets. Do not over-tighten the fixing brackets.

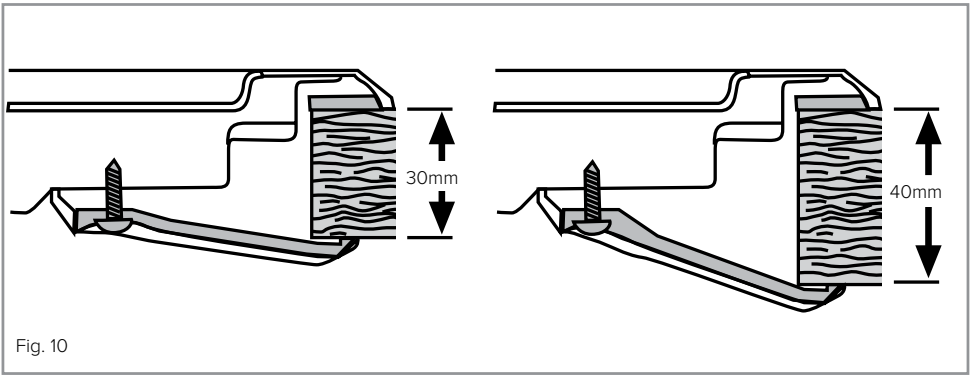

Fig. 10

NOTES:

CDA

Please contact our Customer Care Department, or for Service on the details below.

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